

PCT

WORLD INTELLECTUAL PROPERTY ORGANIZATION
International Bureau



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

<p>(51) International Patent Classification ⁶ : A23D 9/00, 7/00, A23L 1/24</p>	<p>A1</p>	<p>(11) International Publication Number: WO 96/38047 (43) International Publication Date: 5 December 1996 (05.12.96)</p>
<p>(21) International Application Number: PCT/EP96/02344 (22) International Filing Date: 31 May 1996 (31.05.96) (30) Priority Data: 95201444.7 1 June 1995 (01.06.95) EP (34) Countries for which the regional or international application was filed: NL et al. 95202042.8 25 July 1995 (25.07.95) EP (34) Countries for which the regional or international application was filed: NL et al. (71) Applicant (for all designated States except AU BB CA GB IE KE LK LS MN MW NZ SD SG SZ TT UG US): UNILEVER N.V. [NL/NL]; Weena 455, NL-3013 AL Rotterdam (NL). (71) Applicant (for AU BB CA GB IE KE LK LS MN MW NZ SD SG SZ TT UG only): UNILEVER PLC [GB/GB]; Unilever House, Blackfriars, London EC4P 4BQ (GB). (72) Inventor; and (75) Inventor/Applicant (for US only): LIEVENSE, Lourus, Cornelis [NL/NL]; Hazelaardreef 87, NL-3137 CG Vlaardingem (NL).</p>		<p>(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</p>
<p>(54) Title: FAT BASED FOOD PRODUCTS</p>		
<p>(57) Abstract The invention concerns a fat based food product comprising natural fat components which have a blood cholesterol lowering effect in amounts sufficient to obtain a blood cholesterol lowering effect if the food product is used according to the common needs and customs of the consumer, wherein at least one compound of tocotrienol, oryzanol and phytosterol is present, and preferably at least one compound of oryzanol and phytosterol. In a further preferred embodiment the fat in the product comprises at least 30 wt.%, preferably at least 45 wt.% of pufa-triglycerides. By the regular consumption of the now found fat based food products a positive contribution to health in general, and in particular to the lowering of the blood cholesterol level can be found.</p>		

FOR THE PURPOSES OF INFORMATION ONLY

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AM	Armenia	GB	United Kingdom	MW	Malawi
AT	Austria	GE	Georgia	MX	Mexico
AU	Australia	GN	Guinea	NE	Niger
BB	Barbados	GR	Greece	NL	Netherlands
BE	Belgium	HU	Hungary	NO	Norway
BF	Burkina Faso	IE	Ireland	NZ	New Zealand
BG	Bulgaria	IT	Italy	PL	Poland
BJ	Benin	JP	Japan	PT	Portugal
BR	Brazil	KE	Kenya	RO	Romania
BY	Belarus	KG	Kyrgyzstan	RU	Russian Federation
CA	Canada	KP	Democratic People's Republic of Korea	SD	Sudan
CF	Central African Republic	KR	Republic of Korea	SE	Sweden
CG	Congo	KZ	Kazakhstan	SG	Singapore
CH	Switzerland	LI	Liechtenstein	SI	Slovenia
CI	Côte d'Ivoire	LK	Sri Lanka	SK	Slovakia
CM	Cameroon	LR	Liberia	SN	Senegal
CN	China	LT	Lithuania	SZ	Swaziland
CS	Czechoslovakia	LU	Luxembourg	TD	Chad
CZ	Czech Republic	LV	Latvia	TG	Togo
DE	Germany	MC	Monaco	TJ	Tajikistan
DK	Denmark	MD	Republic of Moldova	TT	Trinidad and Tobago
EE	Estonia	MG	Madagascar	UA	Ukraine
ES	Spain	ML	Mali	UG	Uganda
FI	Finland	MN	Mongolia	US	United States of America
FR	France	MR	Mauritania	UZ	Uzbekistan
GA	Gabon			VN	Viet Nam

Fat based food products

The present invention concerns a fat based food product comprising natural fat components which have a blood
5 cholesterol lowering effect in amounts sufficient to obtain a blood cholesterol lowering effect if the food product is used according to the common needs of the consumer.

Such fat based food products are available on the market
10 for quite some time, and are to a large extent based on the use of fat which comprises a particular amount of triacylglycerides rich in poly-unsaturated fatty acid (pufa) chains. In particular, the use of butter-like spreads comprising a significant amount of these
15 triacylglycerides having poly-unsaturated fatty acid chains (hereinafter called pufa rich triglycerides) is well known in the western world to reduce high blood cholesterol levels.

20 The variation in the mean plasma total cholesterol concentration among populations is highly correlated with the variation in the extent of atherosclerosis and in the incidence of Coronary Heart Disease (CHD), which is one of the major causes of death in the Western society.
25 Populations with a low cholesterol level (less than 180 mg/dl (4.7 mmol/L) are found to be less sensitive to atherosclerosis and coronary heart disease, whereas those with mean cholesterol levels above 220 mg/dl (5.7 mmol/L; hypercholesterolaemia) have increased rates of death due to
30 CHD. Thus, a clear need for a method by which the cholesterol level can be lowered exists.

With the common products which comprise triglycerides rich
35 in pufa, a particular amount of fat should be eaten on a daily bases to ensure a high enough intake of these

triglycerides. A contribution of a minimal intake of pufa glycerides of 3 to 4 percent of the metabolizable energy is recommended.

However, if fat based food products are used in which part
5 of the fat is dispensed with, for example by the use of thickeners and/or fat replacers, products with a low fat level such as low fat spreads comprising less than 40% fat would have a less blood cholesterol lowering effect than a product comprising 80% fat, given that a similar amount of
10 pufa rich triglycerides is present in the fat. This is even more the case for the products which were even further reduced in their fat content, such as low fat spreads comprising less than 20% fat.

15 For this type of products, a need for further improvement of the cholesterol lowering effect in fat based food products exists. Also for fat based food products which up till now did not comprise pufa rich triglycerides, the presence of components which have a cholesterol lowering
20 effect is desired.

On the other hand, also the daily consumption of full fat food products per se is decreasing, i.e. not solely by replacement of these products by low fat food products but
25 also by a decreasing consumption of fat based food products as such. This is mainly due to the increasing awareness of the need to reduce the fat intake in general, wrongly based on the scientific consensus towards the necessity to reduce the consumption of triacylglycerides with saturated fatty
30 acids in particular. Because of the reasons mentioned above, for cholesterol reducing PUFA-triglycerides containing fat based products a reasonable consumption is still preferred for the majority of the population in the majority of the affluent countries. Nevertheless, to
35 compensate for the reduction in pufa through reduction of the consumption of triglycerides rich in pufa, also for

those consumers that use high fat food products (e.g. 40-80% yellow fat spreads), which contain more than 30% pufa rich triglycerides on fat, in a decreasing extend, the presence of components that have an additional cholesterol lowering effect is highly preferred.

Also for those consumers for which a significant reduction in plasma cholesterol is desired, i.e. hypercholesterolaemia patients, the consumption of a high or low fat food product that contains more than 30% and preferably more than 45% pufa-triglycerides on fat and also natural components that have an additional cholesterol lowering effect would be most desirable.

As consumers these days have a clear preference for food products which are obtained from natural sources our invention deals with food products which contribute to the health of consumers by the use of ingredients obtained from natural vegetable, oil related sources and to include such particular natural ingredients in their context, i.e. in food products comprising ingredients similar to the source of the particular ingredients. In the context of vegetable oil and fat based products, we have now found that some particular natural non-triglyceride minor oil components can be used in food products which are used on a daily basis, and which have a possible contribution to health in general, and in particular to the lowering of blood cholesterol level.

In European patent application no. EP 619 952 (Amano), a food additive is described, by which the level of cholesterol in food is lowered by treating the food with the food additive. Upon using the additive, (γ -oryzanol being mentioned), a complex with the cholesterol in the food is formed. The food containing the additive can

therefor not be applied to lower the blood cholesterol level in mammals.

In International Application no. WO 92/19640 (Raisio
5 Marganiini oy) a substance of β -sitosterol fatty acid ester is described that can be used as such or added to food. It is described that an ordinary diet contains plant sterols 100-300 mg/day, and that these sterols are poorly absorbed from the intestines. In WO 92/19640, it is thus argued that
10 the use of the plant sterols cannot be used for reducing the serum cholesterol levels in the human diet.

It has now been found that a lowering of blood cholesterol level is obtainable by the regular consumption of fat based
15 food products which comprise at least one compound of the group consisting of tocotrienol, phytosterol and oryzanol, and mixtures thereof, in an amount of at least 0.2 wt% for tocotrienol, 0.25, preferably 0.5 wt%, and further preferred at least 1 wt% for phytosterol and at least 0.25
20 wt%, preferably at least 0.5 wt% and further preferred at least 1 wt% for oryzanol or their relative amounts if mixtures of one or more of these components are used, the weight percentages being based on the total weight of the fat based food product.

25 A preference exists for a fat based food product which comprises a combination of these compounds in amounts. In this embodiment, the fat based food product comprises at least two of tocotrienol, oryzanol and phytosterol, in
30 amounts of at least 0.1 wt% tocotrienol, 0.25 wt% oryzanol and 0.25 wt% phytosterol (to the extent the components are present).

The use of at least one of phytosterol and oryzanol is
35 preferred, these components showing an effect on blood cholesterol even stronger than tocotrienol.

Thus, in another and preferred embodiment of the invention, it has now been found that a significant lowering of blood cholesterol level is obtainable by the regular consumption of fat based food products which comprise at least one
5 compound of the group consisting of phytosterol and oryzanol, and mixtures thereof, in an amount of at least 0.25, preferably 0.5 wt%, and further preferred at least 1 wt% for phytosterol and at least 0.25 wt%, preferably at least 0.5 wt% and further preferred at least 1 wt% for
10 oryzanol or their relative amounts if mixtures of one or more of these components are used, the weight percentages being based on the total weight of the fat based food product.

15 For economical reasons, amounts between 0.5 to 20 wt%, preferably 0.5-10 wt% and further preferred 1-10 wt% for phytosterol, and between 0.25 and 20 wt%, preferably 0.5-20 wt%, more preferred 0.5-10, whereas sometimes an amount between 0.25 and 6 wt% for oryzanol will be sufficient for
20 these ingredients to obtain a cholesterol lowering effect. Of course, higher amounts can be applied if so desired.

In an more preferred embodiment the fat based food product comprises at least 1.2 wt%, preferably at least 4 wt%
25 phytosterol or at least 1.2 wt% preferably at least 4 wt% oryzanol or a mixture thereof in their relative weights. It is preferred in some cases to use more than the relative weights.

Tocotrienol, phytosterol, and oryzanol are hereinafter
30 also referred to as 'healthy components'.

The fat based food products of the present invention comprise preferably more than one compound of the group consisting of
35 tocotrienol, phytosterol, and oryzanol. In this case, the amount of the single components can be less than those

indicated hereinabove, as long as care is taken that for the compound, a relative same weight amount of the other compounds is used. This amount can be indicated as the minimum effective dose (MED). For phytosterol, the minimum effective dose is 0.5 wt%, for oryzanol 0.5 wt%, although sometimes 1 and 1 wt% respectively can be regarded as such. If a lower amount of one or more of these components is used, e.g. 60% of the MED of one of the components is used, a total of 40% of the sum of the MED of the other components should be present as well.

The amounts are amounts normally being sufficient to obtain statistically significant effects after use of these products in amounts similar to the amounts of the prior art fat based products, and for a prolonged period of time.

These amounts are based on common daily intake of the fat based food products. If more or less of such products are being used according to the particular use in a particular area or habits, the amounts can be adapted accordingly.

Tocotrienol, phytosterol, and oryzanol are compounds which are known per se. Japanese patent laid open number 04/320,645 describes the use of unsaponified substances of rice bran oil in rice bran oil, and mentions that the oil exhibited a very good physiological action. No substantiation of this is given.

In the present application, by the use of these components not only a cholesterol lowering effect, but also some antioxidative working can be found.

In a specific embodiment of the present invention, also at least one of tocopherol and polyphenol is present. These components are known as such, and have been described in different publications. For example, in "Tocopherole -

Antioxidantien der Natur; by Pongracz et al.; Fat Sci. Technol.; 97. Jahrgang Nr. 3, pp. 90-104" a study of the use of tocopherols as antioxidants in, inter alia, food is described.

5

Applicants have now found that the use of these healthy minor oil components results in a blood cholesterol lowering stronger than obtainable by the use of any pufa
10 rich triglyceride fat blend alone.

As a further improvement of fat based food products comprising one of these components, it was found that the use of a mixture of these healthy ingredients shows an
15 effect on health, in particular blood cholesterol lowering, which is much stronger than the effect which can be expected on the basis of the studies published regarding the effect of cholesterol lowering per weight amount of intake of each of these components alone. Moreover, this
20 synergy was not found for blood cholesterol lowering alone, but also on other health aspects.

In particular, combinations of oryzanol, phytosterols and pufa rich glycerides show a very beneficial effect which could not be expected on the basis of the health effect of
25 these compounds alone.

The oil related components used in the fat based foods of the present invention can be found as minor components in most plants from which oil is recovered. As conventional
30 oil milling aims at producing triacylglycerols with a minimum amount of unsaponifiable matter, only limited amounts or none of the non-triglyceride healthy components at all are found in the oil presently available. The components to be used in the products of the present
35 invention are found in the waste product streams which

results upon the refining processes for obtaining commonly, classically refined oils.

As only very minor amounts of the suitable components are found in the waste streams of the usual oil refinings, e.g. sunflower oil, soybean oil, rapeseed oil, maizgerm oil and the like, using the waste of commonly used seed material will require enormous amounts of the waste material to be further process. However, relative significant amounts of one or more of these components can be found in materials not always used (yet) on a large scale as an fat or oil source. In particular, the components very suitable for the present invention can be found in, for example, rice bran (in particular oryzanol, phytosterols, and also tocopherols), wheat and maize germ (in particular phytosterols and tocotrienols), oat and oat bran in particular phytosterols and tocotrienols), sesame seed (in particular phytosterols), soybean , sheanuts (phytosterol) and palm oil (tocotrienols). The healthy minor oil components can also found, although in amounts lower than the sources mentioned before, in, for example, sunflower, rape, olive, line, peanuts, cotton, and safflower.

Oryzanol consist of a mixture of ferulic acid esters of unsaturated triterpene alcohols and is also referred to as gamma-oryzanol. In this invention only the term oryzanol is used. Within the group of tocopherols and tocotrienols one can distinguish alpha, beta, gamma and delta tocopherols and tocotrienols depending on the number and position of the methyl substituents on the chromane ring of the molecule. In this invention the terms tocopherol and tocotrienol is used to cover this whole family of molecules. For a further description and schematic drawing of the oryzanol and tocopherols and tocotrienols meant in this description, reference is made to "Separation of Vitamin E and gamma-Oryzanols from Rice Bran by Normal-

Phase Chromatography", M. Diack and M. Saska, JAOCS Vol. 71, no. 11, pp. 1211. Phytosterols, also known as plant sterols or vegetable sterols can be classified in three groups, 4-desmethylsterols, 4-monomethylsterols and
5 4,4'-dimethylsterols. In oils they mainly exists as free sterols and sterol esters of fatty acids although sterol glucosides and acylated sterol glucosides are also present. There are three major phytosterols namely beta-sitosterol, stigmasterol and campesterol Schematic drawings of the
10 components meant are as given in "Influence of Processing on Sterols of Edible Vegetable Oils", S.P. Kochhar; Prog. Lipid Res. 22: pp. 161-188. In this invention the term phytosterol is used to cover the whole group of free phytosterols, phytosterol fatty acid esters and (acylated)
15 phytosterol glucosides. The term polyphenols (or phenolics) can be defined chemically as a substance which possesses an aromatic ring bearing one or more hydroxy substituents, including functional derivatives. Reference is made to "Phenolic Compounds in Food", Chi-Tang Ho; Phenolic
20 Compounds in Food and Their Effects on Health II, Am. Chemical Soc., 1992 In this invention the term polyphenols refers to all plant phenolic molecules derived from a plant source with an antioxidant activity and not covered by the terms oryzanol, tocotrienol and tocopherol, e.g. simple
25 phenols and phenolic acids, hydroxycinnamic acid derivatives (e.g coumaric and ferulic acid) and flavonoids.

Tocopherol and polyphenol can also be obtained from most of these natural vegetable, oil related sources. These
30 components can additionally be present where reference is made to 'healthy components'.

The healthy components can be added as single, pure components, as a mixture of such single, pure components,
35 as components present in a concentrate obtained from specific processing of the natural source, as components

obtained by mixing such concentrates (e.g., obtained from different sources) and the like.

The mixtures of the healthy oil components can be prepared by mixing single, pure components (bought at specialized suppliers) or be obtained by treating the oils and oil containing raw materials in such a way that the minor components remain therein. By specific processing, concentrates comprising a high amount of healthy minor oil components can be obtained. These are applied by preference if the 'naturalness' of a product is considered a particular issue. The concentration of the healthy minor oil components should be such that, if the concentrate is applied, the amounts indicated before are present in the fat based food product. Consequently, this means that the concentration should be high if it is desired to make a product in which the fat is replaced by non-fat ingredients, and a large amount of the other ingredients in the concentrate are fatty components.

Fat based food products are food products (partially) based on fat and regarded by the user, in particular the consumer, as 'fatty type of products'. Examples are yellow fat spreads (containing vegetable fat and/or animal fat such as butterfat), dressings, coffeeecreamer, shortenings, cooking and frying oils, fillings and toppings, and the like. These products in most cases comprise a particular amount of fat. In some cases, however, products are still regarded as 'fatty type of products', despite a replacement of part or even all the fat by fat replacers. Fat based food products in which the fat is partially or completely replaced by fat replacers are also covered by the term fat based food products of this invention.

Fat products consisting of fat only are also considered as fat based food products in this specification. These are not only used as cooking and frying oils, but also

sometimes in the industry in the preparation of food products, e.g. in baking.

The food products as such are common products in the western world, and are used by consumers on a daily basis in amounts different for each individual.

The invention is in particular very suitable for yellow fat spreads, dressings, cheese, shortenings and cooking and frying oils, and more in particular for yellow fat spreads which can comprise 0 (zero) to 90% fat (usually 5-80%). Dressings can comprise 0 to 85% fat (usually 5-80%), shortenings, cooking and frying oil more than 95% fat.

In a highly preferred embodiment, the food product is a yellow fat spread comprising 0 to 60% fat, preferably 0 to 40% fat, even more preferred 0 to 25% fat, the product comprising at least one of phytosterol and oryzanol and mixtures thereof, in an amount of at least 0.5 wt%, preferably at least 1wt% and more preferred at least 2 wt% for phytosterol, and at least 0.5 wt%, and preferably at least 1 wt% for oryzanol or their relative amounts if mixtures of one or more of these components are used, the weight percentages being based on the total weight of the fat based food product.

25

Yellow fat spreads comprising less than 40 wt% fat and at least 1.2 wt% phytosterol and 1.2 wt%, oryzanol can be regarded as very beneficial in that these not only have a very low fat content, but also show an antioxidative effect and a significant lowering of the blood cholesterol working if applied similar to a common butterlike spread on a regular, daily basis. This applies even more for products with less than 25 wt% fat. In another embodiment, the spread comprises at least 3 wt% phytosterol, and optionally also at least 1.2, preferably at least 3 % oryzanol.

The use of the minor healthy components in cheese shows an additional beneficial effect, which is that the cholesterol in cheese is adsorbed by the body in a far lesser amount if phytosterol is present in the cheese than without. Hence,
5 whereas cheese consumption usually adds cholesterol to the body, with the use of healthy minor oil components, in particular phytosterol, a strongly reduced absorption and a blood cholesterol lowering effect will be found. This effect can also be found for food products other than
10 cheese comprising cholesterol or consumption of cholesterol containing food products in combination with the products as described in the invention. The amount of minor healthy components to be added on the preparation of the cheese is higher than the amount of cholesterol on a molar weight
15 basis, so that the cheese product obtained still contains these minor healthy components in a free and active form.

The fat that is applied in these fat based food products can be any fat, such as dairy fat and/or vegetable fat.
20 However, if fat is present, for health reasons the use of one or more vegetable fat sources is preferred. In particular, the use of liquid fats is preferred. These can be hydrogenated, interesterified, and the like. The fat can be one single fat or a blend. The fat or one of the fats
25 applied can also beneficially be obtained from the same source as the healthy components are obtained from. E.g., rice bran oil can be obtained and mixed with one or more of the healthy components mentioned in this description which also are obtained from rice bran, or a mixture of wheat
30 germ oil and rice bran oil can be used with one or more health components obtained from wheat germ and/or rice bran.

The use of fat compositions comprising a considerable
35 amount of pufa rich triglycerides in addition to the use of the healthy components is in particular considered highly

beneficial. For example, oils of sunflower, safflower, rapeseed, linseed, linola and/or soybean can be used in a preferred embodiment. Also the fat compositions mentioned in Netherlands patent documents no. NL 143115, NL 178559, 5 NL 155436, NL: 149687, NL 155177, European patent documents EP 41303, EP 209176, EP 249282, and EP 470658 are highly suitable.

If a fat blend is used, it is preferred that it comprises at least 30%, and more preferred at least 45% of poly- 10 unsaturated fatty acids, based on the total weight amount of the fat in the fat based food product. So, a strong effect on the cholesterol lowering effect is obtained if use is made of a mixture of healthy minor oil components such as tocotrienol, phytosterol, and oryzanol, or 15 extracts comprising these components, or these components in combination with the antioxidants polyphenols and tocopherols, or extracts comprising all of these these components in a food product in which a fat blend comprising at least 30 wt.% of pufa rich triglycerides is 20 used.

E.g., sunflower oil can be obtained and mixed with one or more of the healthy components mentioned in this description which are obtained from rice bran, wheat germ 25 or a mixture of wheat germ oil and rice bran oil.

In another embodiment of the invention, it has been found that using specific technologies to incorporate the components in the food product significantly increased their physiological beneficial activity. In addition 30 thereto, the solubility of the healthy components in the food product will increase, and, as a result thereof, the maximum concentration can be increased without altering the product characteristics and quality.

35 The techniques which can be applied beneficially are incorporation into the fat by the use of micro-emulsions,

liposomes, incorporation into micro-particles or adhering to micro-particles. According to another method, which is less preferred, one or more of the healthy components that might show a low solubility is esterified as desired with
5 one or more fatty acids to increase their solubility. In the intestine these esters will be hydrolysed resulting in the free fatty acids and active minor oil component. Products so prepared are still considered, for the purpose of this invention, to contain the active minor oil
10 component, as these are hydrolysed in the intestine.

The invention further envisages the use of an oil concentrate comprising more than 4 wt% of one or more of tocopherol oryzanol and phytosterol for the preparation of
15 a fat based food product as described above. In another preferred embodiment, the invention concerns the use of an oil concentrate comprising more than 4 wt% of one or more of tocopherol oryzanol and phytosterol for the preparation of a yellow fat spread as described above.

Example I

Male Syrian hamsters, aged 10-11 weeks, were fed semi-purified diets ad libitum, containing 30% of energy
5 (en%) as fat; 23 en% as proteins; 47 en% as carbohydrates; 0.01% (w/w) cholesterol; and either 0.38% oryzanol as obtained from a commercial source (Tsuno Rice Fine Chemical Ltd, Japan) or 0.34% oryzanol as oil concentrate (using an enriched 4.5% oryzanol containing mixture (\pm 1:12) of rice
10 bran oil and palm oil or nothing (control). The ratio of polyunsaturated (PUFA) to monounsaturated (MUFA) to saturated (SAFA) fatty acids in all the diets was 7.2:12:10.8 (en%). The semipurified diets were fed for 6 weeks, after a run-in period on the control diet for 2
15 weeks. The experimental groups comprised 12-14 hamsters/group. The hamsters were housed individually in Makrolon cages type II, with a layer of sawdust as bedding. At the end of the experiment blood samples were collected and (heparin) plasma total cholesterol was determined using
20 a commercially available enzymic method (CHOD-PAP).

Throughout the experiment body weights and feed intake did not differ between the experimental groups. No clinical signs were observed in any group. The average total plasma
25 cholesterol in the control group was 3.83 mM while the total plasma cholesterol in the group fed with additional pure oryzanol and oryzanol as oil concentrate was on average lowered by 0.57 and 0.71 mM respectively.

30 Example II

Male Syrian hamsters, aged 10-11 weeks, were fed semi-purified diets ad libitum, containing 30% of energy
(en%) as fat; 23 en% as proteins; 47 en% as carbohydrates;
35 0.01% (w/w) cholesterol; and either a 100 ppm tocotrienols mixture (composition (%w/w)): α -tocopherol (20.0), β -

tocopherol (1.1), gamma tocopherol (3.3), delta-tocopherol (0.6), α -tocotrienol (19.0), gamma-tocotrienol (30.9), delta-tocotrienol (8.0)) or nothing (control). The ratio of polyunsaturated (PUFA) to monounsaturated (MUFA) to saturated (SAFA) fatty acids in the diet was either 7.2:12:10.8 (high PUFA) or 3:12:15 (high SAFA). The semipurified diets were fed for 6 weeks, after a run-in period on the control diet for 2 weeks. The experimental groups comprised 12-14 hamsters/group. The hamsters were housed individually in Makrolon cages type II, with a layer of sawdust as bedding. At the end of the experiment blood samples were collected and (heparin) plasma total cholesterol was determined using a commercially available enzymic method (CHOD-PAP).

15

Throughout the experiment body weights and feed intake did not differ between the experimental groups. No clinical signs were observed in any group, although it was clear that some effect was found which could not be explained without assuming that the tocotrienol did have some kind of effect on the blood cholesterol in the plasma. The average total plasma cholesterol in the control groups on high SAFA and high PUFA diets was 4.25 and 3.95 mM respectively while the average total plasma cholesterol in the groups fed with 100 ppm tocotrienol mixture was 4.29 and 4.31 mM for the high SAFA and high PUFA diet respectively, i.e. no cholesterol lowering effect additional to PUFA was observed.

30

Example III

Male Syrian hamsters, aged 10-11 weeks, were fed semi-purified diets ad libitum, containing 30% of energy (en%) as fat; 23 en% as proteins; 47 en% as carbohydrates; 0.01% (w/w) cholesterol; and either oryzanol (using an

enriched 4.5% oryzanol containing preparation dissolved in a mixture (\pm 1:12) of rice bran oil and palm oil (prepared as above)) alone, or in combination with 100 ppm tocotrienols or nothing (control). The ratio of

5 polyunsaturated (PUFA) to monounsaturated (MUFA) to saturated (SAFA) fatty acids in all the diets was either 7.2:12:10.8 (high PUFA) or 3:12:15 (high SAFA). The semipurified diets were fed for 6 weeks, after a run-in period on the control diet for ~2 weeks. The experimental

10 groups comprised 12-14 hamsters/group. The hamsters were housed individually in Makrolon cages type II, with a layer of sawdust as bedding. At the end of the experiment blood samples were collected and (heparin) plasma total cholesterol was determined using a commercially available

15 enzymic method (CHOD-PAP).

Throughout the experiment body weights and feed intake did not differ between the experimental groups. No clinical signs were observed in any group. The average total plasma

20 cholesterol in the high SAFA control groups was 4.25 mM. A decrease on average total plasma cholesterol in the high PUFA control group of 0.30 mM was observed. Addition of oryzanol as oil concentrate decreased the average total plasma cholesterol with 0.60 and 0.47 mM for the high SAFA

25 and high PUFA diets respectively. Additional tocotrienols decreased the average total plasma cholesterol in the high PUFA group further with an additional 0.11 mM. No additional effect of tocotrienols was found in the high SAFA group.

30

The combination of high PUFA and oryzanol as oil concentrate in the diet lead thus to a total decrease of 0.77 mM compared to the high SAFA diet. With additional tocotrienols a total decreasing effect on average plasma

35 cholesterol of 0.88 mM could be found.

Example IV

Male Syrian hamsters, aged 10-11 weeks, were fed semi-purified diets ad libitum, containing 30% of energy (en%) as fat; 23 en% as proteins; 47 en% as carbohydrates; 0.01% (w/w) cholesterol; and either 0.4% phytosterol preparation (ex Kaukas Oy Finland) alone or in combination with 100 ppm tocotrienols or nothing (control). The ratio of polyunsaturated (PUFA) to monounsaturated (MUFA) to saturated (SAFA) fatty acids in all the diets was either 7.2:12:10.8 (high PUFA) or 3:12:15 (high SAFA). The semipurified diets were fed for 6 weeks, after a run-in period on the control diet for 2 weeks. The experimental groups comprised 12-14 hamsters/group. The hamsters were housed individually in Makrolon cages type II, with a layer of sawdust as bedding. At the end of the experiment blood samples were collected and (heparin) plasma total cholesterol was determined using a commercially available enzymic method (CHOD-PAP).

Throughout the experiment body weights and feed intake did not differ between the experimental groups. No clinical signs were observed in any group. The average total plasma cholesterol in the high SAFA control groups was 4.25 mM. A decrease on average total plasma cholesterol in the high PUFA control group of 0.30 mM was observed. Addition of phytosterols decreased the average total plasma cholesterol with 0.94 and 0.95 mM for the high SAFA and high PUFA diets respectively. With additional tocotrienols, no additional decrease on the average total plasma cholesterol could be found.

Example V

Preparation of a spread 70%

- 44 parts refined sunflower oil (65% PUFA as linoleic acid) was enriched with oryzanol obtained from rice bran oil and mixed with 18 parts of normal refined sunflower oil and 8 parts of a refined interesterified mixture of 50 parts fully hardened palm oil and 50 parts fully hardened palm kernel oil. To 70 parts of this fatblend, 0.1 part soybean lecithin, 0.1 part monoglyceride and 0.1 part of β -carotene solution are added.
- 10 To 29 parts water, 0.3 part whey protein powder, a small amount of flavour, and citric acid to obtain a pH of 4.8 are added.
- 70 parts of the fat phase composition and 30 parts of the aqueous phase composition were mixed and kept at 60°C. The mixture was then passed through a Votator line with 2 scraped surface heat exchangers (A-units) and 1 stirred crystallizer (C-unit) in AAC-sequence operating at 800, 800 and 100 rpm respectively. The product leaving the C-unit had a temperature of 11°C. It was filled into tubs and stored at 5°C. A good and stable, high PUFA, high fat-continuous spread enriched with 2% oryzanol was obtained.

25 Example VI

Preparation of a spread 40%

- 34 parts refined sunflower oil (65% PUFA as linoleic acid) was enriched with oryzanol obtained from rice bran oil and mixed with 6 parts of a refined interesterified mixture of 50 parts fully hardened palm oil and 50 parts fully hardened palm kernel oil. To 39 parts of this fatblend, 0.1 part soybean lecithin, 0.1 part monoglyceride and a small amount of β -carotene solution are added.

To 57 parts water, 2 parts gelatine, 0.3 part whey protein powder, a small amount of flavour, preservative and citric acid to obtain a pH of 4.7 were added.

5 40 parts of the fat phase composition and 60 parts of the aqueous phase composition were mixed and kept at 60°C. The mixture was then passed through a Votator line with 2 scraped surface heat exchangers (A-units) and 2 stirred crystallizers (C-unit), in ACAC-sequence operating at 500,
10 1000, 600 and 100 rpm respectively. The product leaving the last C-unit had a temperature of 10°C. It was filled into tubs and stored at 5°C. A good and stable, high PUFA, low fat-continuous spread enriched with 1.5% oryzanol was obtained.

15

Example VII

Preparation of a dressing 33% fat

20 55 parts of water is mixed with 11 parts of various flavour components, preservatives, thickeners and emulsifiers. The mixture is thoroughly mixed in a stainless steel stirred vessel. To this aqueous mixture 33 parts of sunflower oil (65% PUFA as linoleic acid) enriched with oryzanol obtained
25 from rice bran oil as described in Example 1 and a 1% tocotrienol mixture is added, thoroughly mixed for an additional 15 min, to obtain a pre-emulsion. The pre-emulsion is brought into a colloid mill (Prestomill PM30) and processed at a split-size between level 15 and 20 and a
30 throughput between level 4 and 6. A good and stable water continuous dressing enriched with 1.5% oryzanol and 1% tocotrienol mixture is obtained.

Claims:

1. Fat based food product comprising natural fat components which have a blood cholesterol lowering effect in amounts
5 sufficient to obtain a blood cholesterol lowering effect, wherein the fat comprises at least one compound of the group consisting of tocotrienol, phytosterol, and oryzanol in an amount of at least 0.2 wt% for tocotrienol, at least 0.25 wt% for phytosterol, and at least 0.25 wt% for oryzanol, or their
10 relative amounts if mixtures of one or more of these components are used, the weight percentages being based on the total weight of the fat based food product.
2. Fat based food product according to claim 1, wherein
15 the fat comprises at least one compound of the group consisting of phytosterol and oryzanol in an amount of at least 0.5 wt% for phytosterol, and at least 0.5 wt% for oryzanol, or their relative amounts if mixtures are used, the weight percentages being based on the total weight of the fat
20 based food product.
3. Fat based food product according to claim 2, wherein the amounts of the compounds present are in the range of 0.5-20 wt% for phytosterol, 0.5-20 wt% for oryzanol or their
25 relative amounts if mixtures of one or more of these components are used, the weight percentages being based on the total weight of the fat based food product.
4. Fat based food product according to any one of claims 1-
30 3, wherein the food product comprises at least two of tocotrienol, phytosterol, and oryzanol, and preferably in amounts of at least 0.1 wt% of tocotrienol, 0.25 wt% of oryzanol and 0.25 wt% of phytosterol.
- 35 5. Fat based food product according to any one of claims 1-4, wherein the fat used in the product is a fat comprising at

least 30 wt%, and preferably at least 45wt% of pufa rich triglycerides, calculated on the total weight of the fat present in the product.

5 6. Yellow fat spread comprising 0 to 60% fat, preferably 0 to 40% fat, the product comprising at least one of phytosterol and oryzanol, in an amount of at least 1 wt% for phytosterol, and at least 1 wt% for oryzanol or their relative amounts if mixtures of one or more of these
10 components are used, the weight percentages being based on the total weight of the fat based food product.

7. Yellow fat spread according to claim 6, wherein the yellow fat spreads comprises less than 25 wt% fat, and at
15 least 1.2 wt% phytosterol and 1.2 wt% oryzanol.

8. Fat based food product according to any one of claims 1-5 or yellow fat spread according to any one of claims 6 to 7, wherein at least one of tocopherol, tocotrienol,
20 phytosterol, oryzanol and polyphenol, is incorporated into the fat.

9. Use of an oil concentrate comprising more than 4 wt% of one or more of oryzanol and phytosterol for the preparation
25 of a fat based food product according to any one of claims 1-5.

10. Use of an oil concentrate comprising more than 4 wt% of one or more of tocopherol, oryzanol and phytosterol for the
30 preparation of a yellow fat spread according to any one of claims 6-7.

INTERNATIONAL SEARCH REPORT

International Application No

PCT/EP 96/02344

A. CLASSIFICATION OF SUBJECT MATTER
 IPC 6 A23D9/00 A23D7/00 A23L1/24

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 A23D A23L A23C C11B

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DATABASE WPI Week 8618 Derwent Publications Ltd., London, GB; AN 86-117166 XP002012415 & JP,A,61 058 536 (NIPPON OILS & FATS KK) , 25 March 1986 see abstract	1-3,5-10
Y	--- see abstract	4
Y	DATABASE WPI Week 9502 Derwent Publications Ltd., London, GB; AN 95-011745 XP002012416 & JP,A,06 298 645 (EISAI CO LTD) , 25 October 1994 see abstract --- -/--	4

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

* Special categories of cited documents:

- *A* document defining the general state of the art which is not considered to be of particular relevance
- *E* earlier document but published on or after the international filing date
- *L* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- *O* document referring to an oral disclosure, use, exhibition or other means
- *P* document published prior to the international filing date but later than the priority date claimed

T later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

X document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

Y document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.

& document member of the same patent family

Date of the actual completion of the international search

3 September 1996

Date of mailing of the international search report

24.09.96

Name and mailing address of the ISA

European Patent Office, P.B. 5818 Patentlaan 2
 NL - 2280 HV Rijswijk
 Td. (+31-70) 340-2040, Tx. 31 651 epo nl,
 Fax (+31-70) 340-3016

Authorized officer

Dekeirel, M

INTERNATIONAL SEARCH REPORT

International Application No
PCT/EP 96/02344

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	EP,A,0 619 952 (AMANO PHARMACEUTICAL CO., LTD.) 19 October 1994 cited in the application see page 4, line 12 - page 7, line 32 see page 25, line 43 - line 47 see examples 6-21 see claims 1-13 ---	1-5,8,9
X	GB,A,1 413 102 (THE PROCTER & GAMBLE COMPANY) 5 November 1975 see the whole document ---	1-3,5-10
X	DATABASE WPI Week 8305 Derwent Publications Ltd., London, GB; AN 83-10783K XP002012417 & JP,A,57 206 336 (AJINOMOTO KK) , 17 December 1982 see abstract ---	1-3,5,8, 9
X	WO,A,92 19640 (RAISION MARGARIINI OY) 12 November 1992 cited in the application see examples 1-5 see claims 1-7 ---	1-3,5-10
X	WO,A,91 17985 (PENTAD FOODS INTERNATIONAL, LTD.) 28 November 1991 see page 3, line 34 - page 4, line 10 see page 13, line 30 - page 14, line 11 see page 25, line 10 - line 17 see page 27, line 9 - line 32 see example 6 see claims 1-3,23-35,40-49 ---	1,8
X	JOURNAL OF THE AMERICAN COLLEGE OF NUTRITION, vol. 10, no. 6, 1991, US, pages 593-601, XP002012413 C. RUKMINI ET AL.: "Nutritional and biochemical aspects of the hypolipidemic action of rice bran oil: a review" see the whole document ---	1-4,8
X	JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, INDIA, vol. 30, no. 4, 1993, pages 249-252, XP002012414 G.S. SEETHARAMAIAH ET AL.: "Comparative hypocholesterolemic activities of oryzanol, curcumin and ferulic acid in rats" see the whole document ---	1-3
	--- -/--	

INTERNATIONAL SEARCH REPORT

International Application No
PCT/EP 96/02344

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	<p>DATABASE WPI Week 8640 Derwent Publications Ltd., London, GB; AN 86-262875 XP002012418 & JP,A,61 192 264 (TSUKINO SHOKUHIN KO) , 26 August 1986 see abstract</p> <p>---</p>	1-4
X	<p>DATABASE WPI Week 8623 Derwent Publications Ltd., London, GB; AN 86-146234 XP002012419 & JP,A,61 015 647 (ASAHI DENKA KOGYO) , 23 January 1986 see abstract</p> <p>---</p>	1-3,5,8, 9
X	<p>PATENT ABSTRACTS OF JAPAN vol. 11, no. 379 (C-463), 10 December 1987 & JP,A,62 148424 (RIKEN VITAMIN CO LTD), 2 July 1987, see abstract</p> <p>---</p>	1-3,5
A	<p>FOOD ENGINEERING, vol. 63, no. 10, 1991, page 30 XP002012451 ANON.: "Rice bran oil extends shelf life of snacks" see the whole document</p> <p>-----</p>	1,8

INTERNATIONAL SEARCH REPORT

International Application No

PCT/EP 96/02344

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
EP-A-619952	19-10-94	WO-A- 9407378	14-04-94
		JP-A- 5015316	26-01-93
		US-A- 5514398	07-05-96

GB-A-1413102	05-11-75	US-A- 3865939	11-02-75
		BE-A- 811452	22-08-74
		CA-A- 1024814	24-01-78
		DE-A- 2408067	05-09-74
		FR-A- 2218838	20-09-74
		JP-C- 1135221	14-02-83
		JP-A- 50040605	14-04-75
		JP-B- 57026732	07-06-82
		NL-A- 7402426	27-08-74

WO-A-9219640	12-11-92	CA-A- 2102112	04-11-92
		AU-B- 664827	07-12-95
		EP-A- 0594612	04-05-94
		JP-T- 6506909	04-08-94
		NO-A- 933966	02-11-93
		PL-B- 166991	31-07-95
		US-A- 5502045	26-03-96

WO-A-9117985	28-11-91	AU-B- 666464	15-02-96
		AU-B- 8073491	10-12-91
		CA-A- 2083512	24-11-91
		CN-A- 1059522	18-03-92
		EP-A- 0530320	10-03-93
		JP-T- 6502844	31-03-94
